



OYSTER WEEKEND

Five oysters. Five expressions of the sea.

FRANCE

Fine Normandie No. 4

10

Delicate and crisp, with bright salinity and a subtle sweetness

FRANCE

Bouzigues No. 3

20

Generous and juicy, balancing Mediterranean salinity with a gentle sweetness

FRANCE

Super Chironfils No. 3

20

Fresh and saline with a rounded texture and a refined hint of hazelnut

FRANCE

Special Henri IV No. 3

30

Full and silky, with complex sweetness, buttery notes and a long finish

FRANCE

Gillardeau No. 3

40

Plump and refined, with a silky texture, balanced salinity and a long, subtly sweet finish

FIVE OYSTERS. ONE POUR.

5 Oysters

+

1 Champagne

300 sek